

JOE DI MAGGIO'S GROTTO



FISHERMEN'S
WHARF
SAN FRANCISCO
Phone ORdway 2266

Menu and Cocktail List

TRY DI MAGGIO'S SPECIAL WINE
RED OR WHITE

BOTTLE90¢
HALF BOTTLE.....50¢

JOE DI MAGGIO'S GROTTO

Fishermen's Wharf San Francisco

Telephone ORdway 2266

STALL FED MEAT USED EXCLUSIVELY

Our Prices are Subject to Change without Notice

« A LA CARTE »

COCKTAILS AND APPETIZERS

Crab.....	.35
Shrimp.....	.35
Prawn.....	.40
Lobster.....	.45
Olympia Oysters.....	.40
Eastern Oysters.....	.40
Combination Sea Food.....	.40
Fruit Cocktail.....	.35
Sea Food Supreme.....	.75
Fruit Supreme.....	.60

Tomato Juice.....	.20
Celery en Branch.....	.30
Stuffed Celery Parisienne.....	.50
Olives.....	.20
Peperoncini.....	.20
Anchovies.....	.40
Italian Salami.....	.40
Celery Victor.....	.40
Canape of Caviar, Domestic.....	.75
Imported Caviar, on Ice.....	1.10

SOUPS

Coney Island Clam Chowder.....	.25
Clam Broth.....	.20
Consomme.....	.20
Soup du Jour.....	.25

SALADS

Special Di Maggio Salad, Lettuce, Fresh Vegetables, Tomato, Crab or Shrimps, Louis or Mayonnaise.....	.75
Crab Salad Mayonnaise.....	.70
Shrimp Salad Mayonnaise.....	.70
Crab Louis.....	.75
Shrimp Louis.....	.75
Combination Sea Food Salad.....	.90
Lobster Salad.....	.85
Tomato Stuffed with Crab, With Shrimps.....	.60
Sliced Tomatoes.....	.40
Hearts of Lettuce, French Dressing.....	.30
Mixed Green Salad with Crab Legs (5).....	.65
Sliced Tomato and Lettuce.....	.40
Russian Dressing.....	.50
Roquefort Cheese Dressing.....	.50

FISH

French Fried or Boiled Potatoes Served With the Following Orders

Fried Filet of Sole [Tartar Sauce].....	.70
Fried White Bait.....	.75
San Dabs Meuniere or Broiled.....	.75
Rock Cod Fried or Broiled.....	.75
Rex Sole Saute, a la Aher.....	.75
Broiled Mackerel.....	.75
Barracuda, Broiled or Fried.....	.80
Halibut, Broiled or Fried.....	.80
Baked Halibut, Italian Style.....	.90
Boiled Salmon, Egg Sauce.....	.85
Salmon Steak, Fried or Broiled.....	.85
Boiled, Fried or Broiled Turbot.....	.85
Deep Sea Bass, Fried or Broiled.....	.85
Swordfish Steak, Fried or Broiled.....	.85
Brook Trout, Fried or Broiled.....	1.00
Kippered Cod.....	.85
Finnan-Haddie.....	.85
Shad Roe.....	1.25

SHRIMPS

Cold in Shell.....	.50
Shrimp a la Newburg.....	.85
Shrimp a la Creole.....	.85
Shrimp Curry with Rice.....	.85

PRAWNS

(JUMBO SHRIMPS)

Cold in Shell, Mayonnaise.....	.65
Picked with Mayonnaise.....	.65
Fried Shelled, with Butter.....	.70

CRAB

(Season: Nov. 1 to Aug. 15)

Cracked Crab, Half.....	.45
Whole.....	.90
Crab a la Newburg.....	.90
Crab a la Creole.....	.90
Crab a la King.....	.90
Crab Curry with Rice.....	.90
Deviled Crab in Shell.....	.80
Fried Crab Legs.....	.95
Crab Legs Saute Menuiere a la Byrom.....	.95
Soft Shell Crabs (2).....	.90

LOBSTER

(Season: Oct. 1 to March 15)

Half Broiled Lobster.....	1.25
Half Lobster Cold [Mayonnaise].....	1.25
Lobster Newburg.....	1.40
Lobster Creole.....	1.40
Lobster Thermidor.....	1.50

Visit Our Marine Banquet Room

CHEF'S SUGGESTIONS

Baked Oysters Kirpatrick.....	1.00	Chicken Saute Sec with Mushrooms.....	1.20
Crab Legs en Brochette.....	1.10	Chicken Saute with Ravioli a la Berry.....	1.50
Crab Meat au Gratin.....	.90	Chicken a la King.....	.90
Crab Legs Mornay.....	1.00	Braised Chicken a la Chandler with Rissole Potatoes.....	1.50
Deep Sea Bass, Vin Blanc Sauce.....	1.00	Noisette of Lamb a la Halsted.....	1.50
Broiled Fresh Mushroom.....	.75	Frog Legs, Fried.....	1.10
Boiled Filet of Salmon, Egg Sauce a la Bont.....	1.00	Chicken Liver Brochette.....	1.00
Mixed Greens Salad a la Haley, for 2.....	.90		
Chicken Cacciatora.....	1.20		

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DI MAGGIO'S SPECIALTIES

Combination Sea Food Plate.....1.00

(Crab Legs—Prawns—Scallops—Oysters—Abalone)
Mixed Green Salad — French Fried Potatoes — Tartar Sauce

Roast Prime Ribs of Beef Au Jus......90

French Fried Potatoes

Roast California Turkey, Cranberry Sauce.....1.00

Homemade Ravioli......75

Di Maggio Cioppino, in Casserole.....1.00

Crab Legs—Clams—Prawns—Sea Bass—Tomato Sauce

FROM OUR CHARCOAL BROILER

Rib Steak.....1.10

New York Cut Steak.....1.40

with Mushrooms.....1.65

Double.....2.75

Filet Mignon.....1.50

with Mushrooms.....1.75

French Lamb Chops......90

Half Broiled Chicken......90

NO COVER CHARGE

« A LA CARTE »

SPECIAL SUGGESTIONS

Half Broiled Spring Chicken.....	.90
Paprika Snitzel Potato Chips.....	1.00
Veal Cutlets Breaded a la Carlo.....	.90
Scaloppine of Veal a la Marsala.....	1.00

SAUCES

Bernaise.....	.30
Hollandaise.....	.30

SCALLOPS

Fried Genuine New York Scallops.. .80; with Bacon..	.90
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ABALONES

(Season: March 15 to Jan. 15)

Abalone Steak Fried, Tartar Sauce.....	.80
Abalone Steak Saute, Meuniere.....	.85

EASTERN OYSTERS

Half Shell.....	.90
Fried in Butter.....	.75
Fancy Pepper Roast.....	.75
Stewed in Milk.....	.75
Stewed in Cream.....	.85
Hangtown Fried.....	.90

CALIFORNIA OYSTERS

Cocktail.....	.40
Fried in Butter a la Docker.....	.70
Fancy Pepper Roast.....	.75
Stewed in Milk.....	.75
Stewed in Cream.....	.85
Hangtown Fry.....	.90

CLAMS

Half Shell (15 min.).....	.90
Steamed Plain.....	.70
Bordolaise.....	.75
Baked Clams on Half Shell, a la Allmon.....	.90
Fried in Butter.....	.75

SPAGHETTI AND RAVIOLI

Half and Half.....	.65
Spaghetti, Italian Sauce.....	.65
Spaghetti a la Di Maggio with Clams.....	.75
Spaghetti, Mushroom Sauce.....	.65
Spaghetti a la Caruso.....	.75
Spaghetti al Dente, 20 min.....	.75

EGGS AND OMELETTE

Chicken Liver Omelette.....	.75
Ham or Bacon and Eggs.....	.65
Scrambled Eggs.....	.50

SANDWICHES

American Cheese.....	.50
Swiss Cheese.....	.50
Ham.....	.50
Chicken.....	.65
Club House.....	.80
Ham, Cheese.....	.65
Ham and Egg.....	.60
Crab Meat.....	.50
Steak.....	.80

POTATOES AND VEGETABLES

Hash Brown.....	.25
French Fried.....	.20
Shoe String.....	.25
Long Branch.....	.25
Au Gratin.....	.25
Cottage Fried.....	.35
Spinach.....	.20
String Beans.....	.25
Green Peas.....	.25
Vegetable in Season.....	.25

DESSERTS

Sherbet.....	.15
Pies Assorted.....	.15
Chocolate or Vanilla Ice Cream.....	.15
Pie a la Mode.....	.25
Imported Swiss Cheese.....	.30
Camenbert Cheese.....	.30
Monterey Jack Cheese.....	.20
Zabaglione.....	.50
Rum Omelette.....	.80
Baked Alaska (2).....	1.25

DRINKS

Coffee Diablo.....	.75
Coffee..... .10—Iced.....	.15
Tea.....	.15
Iced Tea.....	.20
Milk.....	.10

Cocktails and After Dinner Drinks

"ZOMBIE" 1.00

COCKTAILS

Di Maggio's Special.....	.35
Alexander50
Bacardi.....	.40
Bronx.....	.40
Champagne, Imported...1.00 Domestic....	.75
Daiquiri.....	.40
Dubonnet35
Gibson35
Honolulu40
Manhattan35
Martini35
Old Fashioned.....	.30
Pink Lady.....	.40
Sazerac35
Side Car.....	.50

FIZZES AND RICKEYS

Gin Fizz.....	.30
Gin Rickey.....	.30
Golden or Silver Fizz.....	.35
Sloe Gin Fizz.....	.35

Above made with Imported Gin 150 Extra

MIXED DRINKS

Claret Punch.....	.35
Cubalebra35
Egg Nogg.....	.40
Gin Sling.....	.35
Sherry Flip.....	.35
Singapore Sling.....	.35
Stinger50
Suisseesse50
Tom Collins.....	.30
Whiskey Sour.....	.35
Picon Punch.....	.40

COGNACS AND BRANDIES

Bisquit Debouche.....	.50
Courvoisier50
Hennessy 3 Star..... .50—V. S. O. P.....	.60
Martell 3 Star.....	.50
Metaxa60
Grand Vieille (126 Years Old).....	1.50
Raynall50
Monnet (15 Years Old).....	.50

BOTTLED BEER AND ALE

Acme, Rainier, Golden Glow, Wieland, Regal Amber.....	.20
Rainier Ale.....	.25
Eastern.....	.25
Imported Beer.....	.50
Guinness Ale or Stout.....	.50
Guinness Ale or Stout, Pt. .50.....Split	.30

LIQUEURS AND CORDIALS

(Imported)

Galliano50
Strega50
Vodka50
Goldwasser50
Kirshwasser50
Drambuie50
Anisette40
Apricot Brandy.....	.40
Benedictine D. O. M.....	.50
Blackberry Brandy.....	.40
Chartreuse Yellow or Green.....	.50
Cherry Brandy.....	.40
Cointreau50
Creme de Cassis.....	.40
Creme de Cacao.....	.40
Creme de Menthe Green or White.....	.40
Creme de Roses.....	.40
Creme de Violets.....	.40
Curaco40
Gilka Kummel.....	.50
Grand Marnier.....	.50
King Alfonse.....	.40
Marasquin40
Peach Brandy.....	.40
Pernod40

DOMESTIC SHERRY OR PORT

Glass.....	.15
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IMPORTED SHERRY OR PORT

Glass.....	.25
Dry Sack Sherry.....	.50
Pedro Domecq35

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